



**Friday, April 17, 2026**

**Starters & Small Plates**

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Alemaya Carrot & Ginger Soup Crème Fraiche ~ Carrot Chips	\$15
Mix Lettuces with Dijon Vinaigrette Watermelon Radish ~ Strawberries ~ Blue Cheese ~ Candied Pistachios	\$14
Full Belly Farms Grilled Asparagus B&L Bacon ~ Preserved Lemon ~ Asparagus Aioli	\$19
California Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	\$19

**Entrées**

Alemaya Farm's Romaine Hearts with Mary's Chicken Breast Caesar Dressing ~ Fiscalini ~ Croutons ~ Lemon	\$22
Sliced Ribeye Steak Sandwich with Brie Cheese Arugula ~ Caramelized Onion Jam ~ Olive Tapenade	\$26
Anthony Ferrari's Rock Cod with Mango Vinaigrette Twin Peaks English Peas ~ Namasu ~ Bosworth Sushi Rice	\$36
Hand Cut Tagliatelle with Pistachio Pesto Artichokes ~ Snap Peas ~ Meyer Lemon ~ Fiscalini Cheddar	\$28
Single-Cut Lan Roc Pork Chop with Blueberry Mostarda Alemaya Farm's Carrots 2 Ways ~ Delta Asparagus	\$32
Capital Cheeseburger with French Fries American Cheddar ~ Lettuce ~ Pickles ~ Red Onion	\$24

*cooked for you by: John Trujillo, Connor, Ali, Samuel, Cesar, Rubin, and Tone!*

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